



Dining Menu

2 course set menu (\$42)

3 course set menu (\$50)

Alternate drop – min. 30 guests

Entrée

Salt and pepper squid, cucumber salad, and lime mayonnaise,
Grilled lamb backstrap, beetroot hummus, tabouleh,
House made spring rolls, plum sauce (V),
Garlic prawns, linguine, garlic butter,
Zucchini and corn fritters, herb sour cream, rocket salad (V).

Mains

Oven baked barramundi, prosciutto, jasmine rice, mango salsa,
Beef tenderloin, horseradish mash, crispy prosciutto, glazed
carrots, red wine jus,
Slow cooked lamb shoulder, kipfler potatoes, minted pea puree,
madeira sauce,
Grilled chicken breast, roast potatoes, vine roasted tomatoes,
salsa verde,
Crispy pork belly, mustard mash potato, buttered green beans,
apple cider sauce,
Baked eggplant, tomato sauce, mozzarella, zucchini fries, rocket
salad.

Desserts

House made raspberry mousse, shortbread, cream,

House made blueberry cheesecake, cream,

House made panacotta, honey, pistachio,

House made chocolate tart, cream.

Children's menu

(\$10pp)

Choice of Meal, Drink & Ice Cream

Chicken nuggets & Chips

Fish & Chips

Pasta

Please ask about special dietary requirements.

We take great care to cater for dietary needs but please be advised that we do handle nuts, seafood, shellfish, sesame, wheat, flour, eggs and dairy products.